



# NEW YEAR'S EVE

4 COURSE DINNER | 55

## AMUSE

### SEARED AHI TUNA

on a house made cracker with olive tapenade + grape tomato

## FIRST *Choice of:*

### MUSHROOM + SHERRY SOUP

brioche crouton + truffle oil

### CRISPY CRAB CAKE

lemon + gherkin aioli with mixed greens

### STRAWBERRY + GOAT CHEESE SALAD

baby greens, candied pecans, honey balsamic dressing

## MAIN *Choice of:*

Add a roasted lobster tail with drawn butter to any main | 13

### ROASTED RACK OF LAMB

marinated new zealand rack of lamb, grainy mustard jus, herb roasted nugget potatoes + seasonal vegetables

Wine Pairing: Sandhill Merlot 5oz Glass | 9

### PAN SEARED HALIBUT CARBONARA

lemon tarragon butter, green peas, double smoked bacon, fresh fettuccine + parmesan cheese

Wine Pairing: Santa Cristina Orvieto 5oz Glass | 8

### GRILLED 8oz STRIPLOIN

blue cheese butter, port wine jus, herb roasted nugget potatoes + seasonal vegetables

Wine Pairing: Montes "Classic Series" Cabernet Sauvignon 5oz Glass | 10.5

### SOCKEYE SALMON FLORENTINE

leek + parmesan risotto croquette, seasonal vegetables, sundried tomato + spinach cream sauce

Wine Pairing: Kettle Valley Chardonnay 5oz Glass | 10

## DESSERT *Choice of:*

### WHITE CHOCOLATE FRITTERS

powdered sugar + strawberry jelly

### AMARETTO PARFAIT

vanilla sponge cake, amaretto mascarpone cream, chocolate mint ganache + toasted almonds

Chef Ryan Hayter

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glo  
RESTAURANT  
+ LOUNGE

HAPPY NEW YEAR